

STARTERS

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| Bang Bang Cauliflower Tempura Cauliflower, Red Cabbage Chiffonade, Mixed Greens, Bang Bang Sauce | 8. | Crispy Calamari Banana Peppers, Green Onion, Mixed Greens, Red Cabbage Chiffonade, Lemon Vinaigrette | 12. |
| Homemade Meatballs Braised Meatballs, House Marinara, Parmesan, Chopped Parsley | 8. | Shrimp Tempura Battered Shrimp Drizzled with house made Chipotle Sauce | 12. |
| Baked Stuffed Quahog Two Herb Stuffed Quahogs, Lemon Butter Crumbs | 10. | Crab Stuffed Mushrooms Button Mushrooms, Lobster Sauce | 12. |
| Steamed Mussels PEI Mussels, Choice of Marinara or Scampi Sauce, Grilled Garlic Bread, Lemon Wedge | 12. | Chicken Quesadilla Grilled or Buffalo Chicken Jack & Cheddar Cheese, Pico de Gallo, Sour Cream | 12. |
| Chicken Wings or Tenders Choice of Sauce, BBQ, Thai Chili, Classic Buffalo | 10. | Nantasket Nachos Tortilla Chips, Black Beans, Jalapenos, Banana Peppers, Black Olives, Jack Cheddar Cheese, Lime Crema,, Fresh Pico de Gallo | 12. |
| Potato Skins Jack Cheddar Cheese, Sour Cream, Toppings Scallion and Bacon or choice of Buffalo Chicken or Chicken Tinga | 9. | Add Buffalo or Chicken Tinga 4.Chili 4. Guac 2. | |

SOUPS

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| New England Clam Chowder Oyster Crackers | 6. | 8. |
| Classic Beef Chili Sour Cream, Green Onions, Tortilla Chips | 6. | 8. |
| Lobster Bisque Topped with Fresh Lobster Meat and Parsley | 10. | 12. |

SALADS

From The Grill : Chicken 6./ Salmon 8./ Shrimp 8./ Steak Tips 9.

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| Greek Chopped Romaine, Olives, Tomato, Onions, Cucumbers, Banana Peppers, Feta Cheese, Greek Dressing | 9. | HOUSE Mixed Greens Tomatoes, Cucumbers, Shredded Carrots, Red Onion, Croutons. White Balsamic Dressing | 8. |
| Spinach Spinach, Bleu Cheese Crumbles, Red Onions Tomato, Bacon and Hard Boiled Egg. White Balsamic | 10 | CREAMY CAESAR Crisp Romaine Hearts, Tossed in Creamy Roasted Garlic Caesar Dressing, Toasted Croutons, Parmesan | 10. |

TAQUERIA

Soft Flour Taco, Lemon, Sour Cream 5. Each

- Chicken Tinga** | BBQ Chicken, Avocado, Green Onion, Cotija Cheese, Red Onion, Chipotle, Pico de Gallo
- Fish** | Grilled or Crispy Haddock, Cotija Cheese, Avocado, Pico de Gallo, Chipotle, Red Cabbage Chiffonade
- Veggie** | Grilled Peppers, Zucchini, Summer Squash, Avocado, Red Onions, Cotija Cheese, Pico de Gallo, Chipotle
- Short Rib** | Braised Short Rib, Cotija Cheese, Lettuce, Pico de Gallo, Chipotle Sauce

SANDWICHES & WRAPS

Served with Pickle Spears and Chips

Add Seasoned Fries 2. Sweet Potato Fries 2.50 Handmade Onion Rings 3.

Brioche Lobster Roll New England Traditional Cold - Lobster Meat, Light Mayo and Celery New England Classic Hot - Lobster Meat, Brown Butter	19.
Lobster Panini Fresh Shucked Lobster Meat, Provolone, Roasted Red Pepper, Caramelized Onions, Roasted Garlic Aioli. White or Wheat Bread	20.
Vegetable Panini Grilled Zucchini, Squash, Roasted Red Pepper, Caramelized Onions, Sliced Tomato, Avocado, Swiss Cheese, Ranch Mayo, White or Wheat Bread	10.
Salmon Wrap Grilled Salmon, Mixed Greens, Romaine, Cucumber, Tomato, White Balsamic Sauce White or Wheat Wrap	13.
Chicken Caesar Wrap Grilled Chicken Breast, Romaine, Creamy Caesar, Parmesan Cheese, White or Wheat Wrap	11.
Turkey Club Wrap Roast Turkey, Bacon, Lettuce, Tomato, Cranberry Sage Mayo, White or Wheat Wrap	10.
California BLT Grilled Chicken, Lettuce, Tomato, Avocado, Bacon, Roasted Garlic Aioli White or Wheat Bread	10.
Crispy Chicken Seasoned Breaded Chicken, American Cheese, Bacon, Chipotle Brioche Bun	9.
Smoke House BBQ Chicken Grilled Chicken, House BBQ Sauce, Cheddar Cheese, Bacon, Lettuce & Tomato. Brioche Bun	10.
Ultimate Steak Bomb Lean Shaved Steak, American Cheese, Peppers, Mushrooms and Onions, Sub Roll	11.
Meatball Sub Braised Meatballs, Marinara, Provolone, Chopped Parsley, Sub Roll	9.
Top Dog ¼ Pound Hot Dog Topped with House Chili, Jack Cheddar Cheese, Brioche Roll.	7.
Plain Dog ¼ Pound Hot Dog, Brioche Roll.	6.

½ POUND BURGERS

*All Burgers Lettuce Tomato Brioche Bun Served with Pickle Spears and Seasoned Fries
Add Sweet Potato Fries 2.50 Handmade Onion Rings 3.*

Chipotle Burger ½ Pound Patty Jack Cheddar, Bacon, Chipotle Sauce	12
All American ½ Pound Patty, American Cheese	11
Smoke House ½ Pound Burger Cheddar Cheese, Bacon and Smoked BBQ Sauce	12
Build Your Own Burger ½ Pound Patty Add Swiss, Provolone, American, Jack Cheddar, Bleu Cheese, Feta, Crispy Bacon, Sautéed Mushrooms, Caramelized Onions, Roasted Peppers \$1 EA	10
Black & Bleu ½ Pound Cajun-grilled Patty, Bleu Cheese Crumbles, Bacon, Caramelized Onions.	13

10" PAN PIZZAS

Margherita Marinara, Fresh Mozzarella, Basil	11
Shrimp Scampi Pizza Butter, Garlic, Tomato, Parmesan Cheese,	13
Classic Cheese Mozzarella, Parmesan, House Pizza Sauce	8

BEACH SIDE CLASSICS

Served with Seasoned Fries, Cole Slaw, Tartar Sauce

Fisherman's Platter Ipswich Clams, Scallops, Haddock, Shrimp, Onion Rings	26.
Whole Belly Clams	22.
Sea Scallops	24.
Fried Shrimp	22.
Fish & Chips	18.
Fish Sandwich Crispy Haddock, Lettuce, Tomato, Creole Tartar Sauce, Brioche Bun Add: American or Cheddar Cheese 1.	12.
Clam Roll Whole Belly Clams, Griddled Hot Dog Roll	15.
Sea Scallop Roll Griddled Hot Dog Roll	16.

ENTRÉES

Broiled Haddock Topped with Lemon Butter Crumbs served with Mashed or Rice and Chef's Veg	19.
Lemon Glazed Salmon Green Vegetable Risotto, Raisin Caper Sauce	19.
Surf and Turf Newport Steak and Grilled Jumbo Shrimp, Drawn Butter House Made Gravy, Choice of Mashed or Rice and Chef's Veg	26
Seafood Trio Baked Medley, Shrimp, Sea Scallops, Haddock, White Wine Butter Sauce, Whipped Potato or Rice and Chef's Veg	24.
Steak D'Angelo Our Special Cut of Beef, Newport Steak Cooked to Your Specification, Fresh Buffalo Mozzarella, Roasted Red Pepper, Sautéed Spinach, Mashed Potato, House Made Gravy, Garnished with Lobster Claw	26.
Marinated Steak Tips Served With Rice or Mashed Potato and Chef's Veg	19.
Short Rib Dinner Braised Short Ribs, House Made Gravy, Whipped Potato, Chef's Veg	19.
Steak Frites Sliced Tri-Tip Beef, Seasoned Fries Garlic Butter Sauce Served with a House Side Salad	19.

HANDCRAFTED PASTAS

Classic Spaghetti and Meatballs House Marinara, Parsley, Parmesan Cheese	16.
Shrimp Scampi Butter, Garlic, Tomato, Parsley, Parmesan Cheese, Linguine	21.
Chicken Parmesan House Marinara, Linguine, Provolone Cheese, Chopped Parsley	17.
Grown Up Mac n' Cheese Three Cheeses, Cavatappi Pasta, Lemon Pepper Crumbs, Parmesan Cheese Lobster 24 Short Rib 19 Buffalo Chicken 16	13.
Seafood Linguine Shrimp, Scallops, Mussels, Clams, Calamari and Linguine Tossed in a Tomato Sauce.	26.
Chicken Broccoli Penne (Gluten Free) Sautéed Chicken and Broccoli with choice of Scampi or Alfredo Sauce tossed in Gluten Free Penne and Parmesan Cheese	19.

Massachusetts Law requires us to inform you that consuming raw or under cooked meats, poultry or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or dietary restrictions